/201 cont./

245 412 [432] [824] [325] The copra knife (hele hihi niu) is about 35 centimeters long; the wooden handle and the steel (iron) blade are each one-half the total length. The natives usually buy the knife in the shops of the chief towns and then replace the handle with a self-made one (of feta'u wood= Calophyllum inophyllum) that has a longer, slanting end so that the hele hibi niu can lie more comfortably in the hand; sometimes they also make the entire knife themselves by heating an old blade or corresponding piece of metal in the fire, shaping it with hammer blows on a hard stone, then working it with a file and finally giving it a wooden handle which they attach with nails.

245 Afterwards, they dry the meat in special drying huts (fale fakamomoa niu) for approximately 24 - 36 hours.

245 258 The drying huts "German New Guinea type" /cited in English/ were not introduced in Tonga until after the second World War. The natives themselves build them. On top of an iron cask lying on the ground and open at both ends (or on two /202/ casks joined to form a longer tube) they place a wooden grate (with an interspace of about one-half meter). The whole is encased in longitudinal walls and a roof of plaited coconut leaves. In the cask (or casks), which sometimes also has a side vent, a fire is built, fed with coconut husks and shells, which produces great heat and little smoke and dries the meat spread out on the grate.

245 258 432 Thereafter, the natives cut the coconut meat into still smaller pieces, spread these out once more in the sun for a day; finally, they fill bags with them and store them in the storage hut or the dwelling until there is an opportunity to drive or sail to the nearest receiving station of the Tonga Copra Board /cited in English/; if they near such a station they simply fill their traditional coconut-leaf baskets with copra and take them immediately to be sold.